# Breakfast Sweet Pizza

This breakfast pizza is almost a dessert pizza. The simplest is an apple and cinnamon pizza. No pizza sauce is used. For this pizza, use applesauce as the base. Other fruits can be used. However, their bake times may be much shorter. For a mixed berry pizza, use jelly or jam as sauce. For this style of pizza, a fully cooked pizza crust may be needed. If baking the crust first, watch it to be sure it is done. Allow it to cool a little before adding sauce and fruit, and returning to the oven to finish baking, if needed.

Pre Cook Preparation:

A. Timer set to thaw meat for about 2 hours
B. Timer set for preparation time set for 30 minutes before you plan to put the food in the oven
C. Stay with meal

Meal Adaptations:

Physical Accommodations:

Electric mixer, or lightly mix and pour into the pan, allowing the baking process to complete mixing
Frozen or canned vegetables can be used
Large handled measuring cups and spoons
Large handled mixing spoons

Visual Accommodations:

Easily identifiable labeled ingredients
Long oven mitts
Brightly colored measuring cups, spoons, and bowls

Potential Food Allergy or Intolerance:

Apples (fructose)
Applesauce (fructose)
Butter (lactose)
Cinnamon
Flour (gluten)
Spices
Sugar (diabetics)

Meatless Preparation Avoid:

Butter
Substitute with: _____

Utensils:

Cutting board
Knife
Measuring cups
Mixing bowl
Spoon

Toothpick (round)
Pan: A large pizza pan

Ingredients:

Meat: None

Vegetables: None

Other ingredients:
2 apples diced
1/2 cup applesauce
2 tablespoons of brown sugar
1 tablespoon of cinnamon
1 large pizza crust (gluten free)

Preparation time: 20 minutes

Preparation:
1. Place the frozen pizza crust on the pizza pan.
2. Bake pizza crust to almost done.
3. Wash and dice 2 apples.
4. Place in mixing bowl with 1 tablespoon cinnamon and 2 tablespoons brown sugar.
5. Stir well. Add a tablespoon of melted butter if needed.
6. Allow crust to cool to touchable.
7. Spoon and spread 1/2 cup of applesauce onto the crust.
8. Spread apple, cinnamon, and brown sugar lightly across the applesauce.
9. Place pan in oven and set timer for 5 minutes.

Cook Temperature: 425 degrees (for crust) and 325 degrees (for fruit)

Cook Time: About 8 to 10 minutes (for crust) and about 5 minutes (for fruit)

Servings: 2 to 4

Storage Solutions: Square containers in individual servings
Counter safe: 30 minutes to an hour to cool enough to place in the fridge or freezer
Fridge safe: 1 to 2 days ** Per What's Cooking America Storage Chart link in Resources
Freezer safe: 2 to 3 months ** Per What's Cooking America Storage Chart link in Resources

**Reheat Instructions:**

**Microwave: Time and temp may vary.**

1. **Place in a microwave safe dish (not plastic).**
2. **Heat until food is fully hot and reaches a safe temperature.**
3. **Minimum 2 minutes.**
   **Add your microwave time here: _____.**

**Stove Top: Not recommended**

**Oven Directions: Time and Temp may vary.**

1. **Place in oven safe pan.**
2. **Add a little water.**
3. **Heat until thoroughly warm, about 20 minutes.**
   **Add your oven time here: _____.**